



Make It Sweet.

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Jennifer's Favorite!

Chocolate Chip – Mix-In Cookies

2 C cake flour (250g)
3 1/3 C bread flour (400g)
1 1/2 tsp baking powder
1 1/2 tsp baking soda
2 tsp coarse salt
12 oz butter (3 sticks)
1 1/2 C packed brown sugar
(310g)
1 1/3 C granulated sugar
(265g)
1 Tbsp vanilla bean paste
3 eggs

1 1/3 lbs chocolate chips

or pieces like:

Mini Chocolate Chips
Mini M & M's
Chopped Nuts
Rice Cereal
Caramel Balls
Dried Fruit Pieces
White Chocolate Chips
Butterscotch Chips

- Combine both flours, baking soda, baking powder and salt and set aside.
- Cream butter and both sugars together.
- Add the vanilla and then the eggs one at a time mixing until smooth before adding the next egg.
- Slowly add flour mixture and mix until flour is fully incorporated.
- Fold in the chocolate pieces.

- Wrap dough in plastic and place in the refrigerator for at least 24 hours and up to 72 hours.

- Preheat oven to 350°F.
- Scoop out in Tbsp size balls, flatten slightly and place on parchment lined baking sheet – about 2 inches apart.
- Bake until browned around the edges – 8 – 10 minutes. Larger cookies will take longer to bake.
- Makes approx 64 Tbsp size cookies, 30 3" cookies or 1 12" round cookie cake

Other options instead of chocolate chips – any combination of:
Mini M&M's, Rice Krispies, caramel balls, butterscotch chips, dried fruit, nuts – etc, etc!